

STARTERS

WHILE YOU WAIT Fresh bread and olives.	6.5
BRUSCHETTA CLASSICA WITH BALSAMIC GLAZE (V) Fresh toasted bread, vine tomatoes, garlic, fresh basil and extra virgin olive oil, with balsamic glaze.	7
CALAMARI FRITTI Deep fried squid coated in flour, served with garlic mayo.	9.95
ZUPPA DEL GIORNO Homemade soup of the day, served with crusty bread.	6.95
CAPRESE (V) Fresh buffalo mozzarella, vine tomatoes, fresh basil, extra virgin olive oil and balsamic glaze. + AVOCADO 1.95 + PROSCIUTTO 2.5	9.5
GAMBERETTI MARIA ROSA Prawns, lettuce, Maria Rose sauce and paprika.	9.95
INSALATA DI BRESAOLA Cured meat with rocket, parmesan shavings, lemon and extra virgin olive oil.	9
ARANCINI BON BONS (V) Italian rice balls stuffed with peas and mozzarella, coated in breadcrumbs and deep fried. Served with a Napoletana sauce.	8.95

TO SHARE

DISHES SERVE 2-3 PEOPLE

ANTIPASTO MISTO A selection of Italian cured meats, marinated olives and red peppers, buffalo mozzarella, parmesan shavings and cherry tomatoes.	23.95
FOCACCIA (V) Classic garlic and rosemary oven baked bread. + MOZZARELLA 2 + TOMATO AND CHILLI 1.5	8.2

PASTA

GNOCCHI CON GORGONZOLA E SPINACI (V) Potato dumplings, Italian blue cheese, a touch of cream and fresh spinach.	15.5
RAVIOLI (V) Pasta stuffed with spinach and ricotta, tossed in butter, sage and pine kernels, finished with parmesan shavings.	15.2
SPAGHETTI ALL' AMATRICIANA Diced onion, pancetta, red wine and tomato.	15.5
TAGLIATELLE VEGETALI (V) Cherry tomatoes, broccoli, black olives, olive oil, garlic and fresh parsley.	14.95
TAGLIATELLE AL PESTO (V) Tagliatelle pasta with homemade pesto basil sauce.	14.95
TAGLIATELLE REALE King prawns, asparagus, cherry tomatoes, olive oil, garlic, white wine and fresh parsley.	15.95
SPAGHETTI BOLOGNESE Spaghetti with traditional Italian meat sauce.	15
SPAGHETTI CARBONARA Pancetta, eggs, a touch of cream and parmesan cheese.	15.5
LASAGNA AL FORNO A Gordon's Trattoria classic. Nonna's secret family recipe, served with parmesan.	15.95
PENNE POMODORO (V) Fresh cherry tomatoes, garlic, extra virgin olive oil and basil.	15
PENNE SPECIALI Spicy Italian sausage, pancetta, peas, mushrooms, bolognese, tomato and a touch of cream and garlic.	15.95
PENNE FONTELUNA Spicy Italian sausage with cream and a touch of tomato.	15
PENNE FRIARIELLI BROCCOLI E NORCINA SAUSAGE Fresh norcina Tuscan sausage, friarielli broccoli and garlic, tossed with a touch of tomato sauce.	15.5

GLUTEN FREE PASTA AVAILABLE

PIZZA

DIAVOLA Tomato sauce, mozzarella, spicy Italian sausage, salami, red peppers and fresh chilli.	15.5
TRE FIGLIE Tomato sauce, goat's cheese, spicy Italian sausage, red onion and fresh rocket.	15.5
BIANCA Fresh buffalo mozzarella, Parma ham and fresh basil.	15.5
PRIMAVERA Tomato sauce, mozzarella, fresh rocket, Parma ham, parmesan shavings and cherry tomatoes, drizzled with a balsamic glaze.	15.95
DELLA CASA Tomato sauce, mozzarella, mushrooms, spicy Italian sausage, cooked ham, peppers and onion.	15.95
CALZONE Folded over pizza stuffed with ham, spicy Italian sausage, mozzarella, onion and peppers, topped with our homemade Italian tomato sauce.	15.95
PIZZA NAPOLI Fresh norcina Tuscan sausage, friarielli broccoli, buffalo mozzarella and fresh basil.	15.5
MARGHERITA CLASSICA (V) Traditional Italian tomato sauce and mozzarella.	14

MAKE YOUR OWN

RED PEPPERS	1.8
MUSHROOMS	
BLACK OLIVES	
ANCHOVIES	
ONIONS	
JALAPEÑOS	
COOKED HAM	2.2
PARMA HAM	
CHICKEN	
NORCINA TUSCAN SAUSAGE	
MORTADELLA HAM	
FRIARIELLI Italian wild bitter broccoli.	
FONTELUNA Spicy Italian Sausage.	
BUFFALO MOZZARELLA	2.5

RISOTTO

RISOTTO FRUTTI DI MARE King prawns, squid and mussels, cooked in white wine and tomato sauce.	18.95
RISOTTO GAMBERONI King prawns, squid and courgette in a white wine sauce, with parmigiano.	16.95
RISOTTO DELLO CHEF Pancetta (Italian bacon), mushroom, asparagus and pine kernels cooked in vegetable stock, with parmesan.	15.95

MEAT & FISH

ALL DISHES ARE SERVED WITH A SIDE OF CHIPS

POLLO MILANESE Breast of chicken dipped in parmesan, egg and parsley, then coated in fine breadcrumbs and lightly fried.	21.95
POLLO MARSALA Breast of chicken cooked in a sauce of marsala, asparagus and cherry tomatoes.	21.95
POLLO DIANE Breast of chicken cooked in mushrooms, onions, French mustard, brandy and a cream sauce.	21.95
SPIGOLA Fillets of seabass, served with cherry tomatoes and a white wine sauce.	22.95
GAMBERONI TRATTORIA Peeled king prawns cooked in white wine, onion, tomato and cream, served on a bed of rice.	22.95

ADD SAUCE	2.5
DIANE PEPPERCORN BLUE CHEESE	

V = VEGETARIAN



SIDES

INSALATA MISTA (V) Freshly prepared mixed salad.	4.85
RUCOLA CON PARMIGIANO (V) Rocket salad with parmesan shavings, extra virgin olive oil and balsamic glaze.	5.5
GARLIC BREAD (V) Four slices of garlic bread.	4.95
PATATE ARROSTO (V) Potatoes cooked in olive oil, onion and fresh rosemary.	5.95
OLIVE MARINATE (V) Marinated olives.	4.2
BROCCOLI E GORGONZOLA (V) Oven baked tender stem broccoli, with gorgonzola cheese and roasted almonds.	5.95
VEGETALI MISTI (V) Selection of mixed vegetables.	4.95
ZUCCHINE FRITTE (V) Courgettes coated in flour and deep fried.	4.95
PATATINE FRITTE (V) Fries.	4.5

KIDS

ALL DISHES ARE SERVED WITH A SIDE OF CHIPS

MARGHERITA CLASSICA (V) Tomato and mozzarella pizza with a topping of your choice.	10
PASTA Pasta cooked in tomato, bolognese or with cheese.	10
GELATO (V) One scoop of ice cream when you select one of the main kids dishes.	2

DESSERTS

STICKY TOFFEE PUDDING Hot toffee sponge cake, in a toffee sauce, served with vanilla ice cream.	8.95
AFFOGATO ALL'AMARETTO E CAFFE Vanilla ice cream with roasted almonds, amaretti biscuits, a shot of amaretto and a shot of espresso.	12.5
GELATO MISTO Strawberry, chocolate and vanilla ice cream.	6.95
CHEESECAKE Our fresh cheesecake of the day, served with ice cream.	8.95
TIRAMISU CON GELATO Italian style trifle, served with vanilla ice cream.	8.95
HOMEMADE BANOFFEE PIE Biscuit, caramel, banana and fresh cream, served with vanilla ice cream.	8.95

COFFEE & HOT DRINKS

ESPRESSO	2.8
ESPRESSO MACCHIATO	2.95
DOUBLE ESPRESSO	3.35
FLAT WHITE	3.1
AMERICANO	3
CAPPUCCINO	3.5
LATTE	3.8
HOT CHOCOLATE	3.6
MOCHA	4.35
ICED COFFEE Shot of espresso, scoop of vanilla ice cream, cold milk. Add Vanilla or Caramel syrup to any coffee for 50p.	4.95
TEA ENGLISH EARL GREY GREEN PEPPERMINT CHAMOMILE	2.9

LIQUEUR COFFEE

IRISH/GAELIC COFFEE	7.75
JAMESON/BLENDED SCOTCH	7.5
BAILEY'S IRISH CREAM COFFEE	7.75
COINTREAU ITALIAN SPECIAL	8.2
AMARETTO CALIPSO COFFEE	8.2
TIA MARIA FRANGELICO	8.2

AFTER DINNER LIQUEURS

	25ML
VECCHIA ROMAGNA	6.2
GRAPPA	5.5
GRAND MARNIER	5.95
SAMBUCA	5.2
LIMONCELLO	3.95
AMARETTO	4.8
DRAMBUIE	5.95
COINTREAU	5.95
GLAYVA	4.8
BABY GUINNESS	3.95
	50ML
BAILEY'S	4.8
PORT	5.2

GORDON'S
TRATTORIA
EST. 1982

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Due to our cooking processes and kitchen set up, there is a potential risk of cross-contamination of allergens. Therefore, these may not be suitable for those with severe allergies or strict dietary requirements. Full allergen information is available upon request. A discretionary 10% service charge will be added to your bill.